

Chocolate Rugelach:

For the dough: (Or buy the crescent dough from Trader Joes)

- 1 cup and 2 tablespoons flour, plus more for the counter
- 4 oz cream cheese, at room temperature
- 4 oz butter, at room temperature
- 3 tablespoons sugar
- ¼ tspn salt
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For the filling:

- ¾ cup bittersweet or dark chocolate, chips or chopped
- 1 tsp pure vanilla extract
- 1 tablespoon sugar
- 3 tbsp butter, at room temperature
- 1 tbsp cocoa powder

Directions:

- To make the dough, beat cream cheese and butter together in the bowl
- Add sugar and salt, continuing to mix
- Add flour, little by little until fully combined. Once the dough starts to stick together, stop mixing. This should only take a minute or two. Don't over-mix.
- Roll into a ball, then gently pat down into a disk.
- Wrap and allow to cool in the fridge
- Add all of your filling ingredients to a food processor and pulse several times.
- Once the dough is chilled, remove from the fridge.
- Cut the dough in half and roll two balls, flatten them both into disks, then roll into a thin circle.
- Spread the chocolate mixture all over the dough.
- Use a large knife to cut it into 12 even triangles. I like to cut in half, then quarters, and then I cut each quarter into 3 slices. This allows for the most even cuts.
- Starting from the outside of the dough round, roll each triangle into itself, towards the center, until it is a rugelach!
- Repeat with the second dough round.
- Place the rugelach back into the fridge to chill for another 30 minutes. Meanwhile, preheat your oven to 350°.
- Place chilled rugelach onto a parchment-lined cookie sheet and brush with beaten egg (or water) and sprinkle with whatever sugar you like.
- Bake rugelach for 15-20 minutes, or until nicely golden brown.